NEOCAT TECHNOLOGY / PRODUCT OVERVIEW

NeoCat Fat III

Commercial Kitchen Ventilation



COMMERCIAL KITCHENS

Passive technology for **extractor hoods and kitchen exhaust ducts** in hotels, restaurants, hospitals and catering.

NeoCat Fat III is a sealed stainless-steel unit. It is installed within an existing exhaust system and does not require an electrical supply at the unit.

THE OPERATIONAL CHALLENGE

- Grease accumulation brings ongoing cleaning and inspection demands.
- Installation must be planned around hood size, duct routing, airflow and cooking load.
- A sensible evaluation uses the existing cleaning log and comparable operating periods.

PRODUCT FACTS

- Sealed stainless-steel unit; passive operation.
- No power supply or cabling at the unit.
- No routine maintenance of the unit itself.
- Can be fitted into existing hood and duct systems; location is site-specific.

DANISH INSTALLATION REFERENCE

Nobis Hotel Copenhagen. Biogram case material documents NeoCat Fat III units in extractor hoods and near fryer stations. **Installation reference only:** it is not a verified quantitative performance study.

A PRACTICAL SITE ASSESSMENT

1 Map hoods, ducts, airflow and cooking load.
2 Record existing cleaning frequency and condition photographs.
3 Size and install in accordance with manufacturer guidance.
4 Compare consistent inspection and maintenance records.

IMPORTANT

NeoCat does not replace mandatory hood and duct cleaning, fire-safety inspections, filters, fire suppression or insurer / authority requirements.

Manufacturer descriptions are not independently verified. Individual site assessment required.

NEOCAT TECHNOLOGY

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